

There are now five large plantations in operation, and rubber trees are being planted by many independent farmers and planters. The oldest plantation is one of those at Nahiku. A first tapping will be made on some of the trees of this plantation during the summer of 1908, or as soon as they have reached a circumference of 20 inches, which is considered to be the smallest size at which it is safe or convenient to tap.

The natural home of the Cears rubber tree is in the dry regions of Brazil. In former years it was very abundant in the state of Ceara and derives its name from this fact. It is also known as the Manicoba rubber, this having been its native name. The whole tropical world is entering

into the cultivation of rubber on a wholesale scale. Rubber is practically the only staple crop the supply of quality or of as good quality as is which has always come from what compatible with normal rather than may be called natural sources. Even with the increase in the number of prices begin to go down, the plantaplantations during the last ten years 99 per cent. of all of the rubber of those in locations least suitable to the commerce has been procured by the growth of rubber trees, or those which most wasteful and destructive meth- are overcapitalized or mismanaged. ods from natural rubber forests. The rubber gatherer has preceded the tax collector in searching the unexplored and unknown forests in the interior of South America and all over the African continent. He has destroyed a relentless effort to secure enormous returns without the investment of proportionate capital. Wherever the rubber collector has gone no other need follow.

The cause of this frantic search for rubber-producing trees is to be found in the multitudinous uses to which this valuable material may be put. Because of its increasing scope of usefulness the rubber consumers have never been able to procure enough of the raw material to satisfy the yearly demands, so that the end of every decade has witnessed a marked increase in its value.

While it has been long recognized that certain species of rubber-producing trees, notably the Para and Assam rubbers (Heven brasiliensis and Ficus elastica), were amenable to cultivation, tropical planters have only recently awakened to the enormous possibilities of a cultivated product which in its raw condition commands a price of \$3,000 a ton or more. There is now apparently a race among countries having lands available for get the largest acreage of rubber trees into bearing in the shortest time. in order to harvest the marvelous profits which seem almost absolutely certain.

The present acreage of cultivated rubber probably exceeds half a million acres, and every year sees additional tens of thousands of acres planted. One of the uncertain factors has been the time which must elapse between the first investment in land, seed, and plants and the realization of the planters' golden dreams. Hundreds of rubber-plantation companies have been formed and floated in Europe, the United States, Mexico, and the East Indies, some to operate concessions containing areas of wild trees, others seeking in all haste to plant as large an acreage as possible of one or the other species of rubberproducing plants.

While the uses of rubber are capable of almost indefinite extension, and pretty rough part of the city, isn't it? while new purposes to which this material may be put are discovered York.-Chicago Tribune,

Up to January, 1908, 400,000 rubber | every day, the very large areas which trees had been planted in Hawali, up have been and will be planted will wards of 90 per cent. being the species undoubtedly seriously affect present known as the Ceara rubber tree, prices as soon as large areas have commenced to bear. At the present cost of production and at the present market returns the profits are enormous. If prices fall to a third of those of the present day, plantations already in operation will be able to continue to produce rubber at a profit of at least 100 per cent. It will doubtless be with rubber as it has been with all other raw products-that the cheapening of price will increase the consump-The profits already obtained tion. from the cultivation of rubber have been responsible for much extravagance in management and operation. No one can predict at what period the fail in prices will begin, but it will probably not be for another ten years at least and may not be in twice that

> The best way to keep up the price is to produce only rubber of the best extravagant management. When tions which will first feel it will be

time.

The Ceara variety of rubber tree grows in Hawaii better than in its native habitat. The rapidity and vigor of growth on the plantations of the island is remarkable. Many trees show a growth of from 10 to 15 feet forests and exterminated species in or more during a single season, with g'rth measurements in proportion. While the trees on the Hawalian plantations are more or less subject to fungus diseases and insect attacks, no specially-destructive disease and no insect pest peculiar to this plant alone has as yet gained entrance to the territory. The diseases and pests are those affecting forest trees in general

The methods of tapping which the Hawaiian station has developed and the preliminary experiments already made indicate that healthy average trees of the Ceara variety, which have attained a trunk diameter of six to eight inches at three feet from the ground, will yield from five to ten or more pounds of crude rubber each per annum. As most of the Hawaiian plantations have made their begin nings on the prospect of securing one pound of rubber per tree per annum at the end of five years, it is the sanguine belief that the cultivation of rubber trees of this variety is on as sure and firm a foundation in Hawall as in any other part of the world. Furthermore, the Ceara varubber production to see which can riety seems better adapted to Hawailan climate, soils, and conditions than any other rubber-producing tree which has as yet been introduced. Its extreme rapidity of growth and its adaptability to widely-varying conditions of soil and climate, its large yields, and its early maturity indicate that its cultivation will be the most advantageous.

About Due.

Mrs. McGillicuddy, thinking her husband was rather late in coming home on Saturday with his pay, went to the police station in inquire if he was there.

"Is my Pat 'ere?" she asked. "No," replied the inspector on du ty, "but sit down; we're expecting him every minute."

Surface Indications, Stranger (in Gotham)-This is Cabby-Yes, sir; this is Grater New

TheKITGHEN

"EXCELS:OR!"



HE shades of night were falling fast, As through a certain city passed A youth who bore in paper Within the satchel on his Some sandwickes.

"Oh, stay," the milden said, "and rest-" "Nay, may Pauline, there is a breast Of chicken in the sand-wich here. Will bring to me the need-

Of sandwiches,"

Said she: "Til call in the police," "Nay, nay, I have in my value Some sandwiches of bacon strips, Fit for the Queen of Sheba's Lps, Club sandwichne

"Or, chop some nuts quite fine with dressing. (I'll have to go now, time is pressing), Remember, ham or beef mixed fine, With silced dill pickle is divine, in sandwiches."

Nuts as Food.

The value of nuts as food is becoming recognized and they are now a part of every day's menu in the well-ordered home, Especially if there are children, should they be frequent ly served, as they contain much of the quality of meat with more starch, and are more easily digested. The following recipe for pecan cutlets is a good dish for luncheon in cold weather. Chop fine pecan nut meats (one cup). Press enough bread from the center of the loaf through the colander to measure two cups. Make a it is common in Ireland to hear a palesauce of two tablespoons butter, two faced person described as having a of flour and a teaspoon each of salt and pepper; add a cup of milk and stir til the egg is set; then add the nut made meat, crumbs and a spoonful of onion fulce. Mix thoroughly and when cold form into cutlet shapes; dip in egg of being cut or crushed after modern and fry in deep fat. Serve with toma- methods. Many prefer it because it

"CHICKEN MOUSSE."



IS the walter girl so fair. She walketh down the With rather sheepish amfle I follow, follow to chair.

pulls it out and I sit down, The napkin, with a flash She whisks in my mus-I feel its dampness on my

stood behind the chair I sat in. I summoned nerve to

"Bring chicken, cooked 'mousse.' "
Sald she: "Say, is that Greek or Latin?

'My, but you think you're swell! In this here restaurant, Such style the folks don't want; Won't boiled or fried do just as well?"

Card Party Sandwiches.

These are pretty if cut from white bread near the size and shape of cards. Cut tiny red hearts from cooked beets and apply to one side of the bread. They will stick closely if the bread be buttered well. With these, to carry out the scheme of color, may be served lobster salad placed on white plates without lettuce. White ice goes well with this decorated with Maraschino cherries For souvenirs at each plate may be placed a small pack of playing cards.

Bridget's Beatitudes.

Blessed is the salt wafer which is served bot-not cold.

Blessed is the cupful of hot gruel served at bedtime to induce sleep Brandy or sherry is sometimes added with good effect.

Blessed is the cheap round steakit can be boiled until tender, augmented with cracker crumbs, enriched with its own stock and made into delicious croquettes.

Blessed is the mold which is dipped in celd water before using.

Blessed are the vegetables left from the dinner. Save every scrap and put in the stock pot. Blessed are the apple parings, Wash

carefully before peeling, then boil with brown sugar. It makes an excellent syrup for the children. Blessed is the piece of clean, white paper placed over the cake when out saimis. in the oven. It prevents a sudden

crust forming on top which would interfere with the riting. Blessed are all the drippings from ! bacon, roasts or any fat meat. It is such a way that the air circulates freebetter than lard for greasing, and does | 1y around them, and they should not not spatter over the stove.

Blessed is the addition of a tiny bit of gelatine to fruit for jelly. It saves sugar and cannot be detected. Blessed is the pinch of baking soda which, added to the beans and other

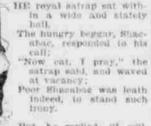
strong vegetables, makes them more digestible and more easily and quickly cooked. Blessed are the old salt sacks; place in them all the odds and ends of soap, and dip the sack in the water for

a bar of soap. Blessed is the warmed-over meat which is merely quickly heated through. It is ruined by a long boil. This extracts the poison and helps the ing. Serve warmed-over meats with pain. some tart jelly.

washing dishes. Never put a fork in

Blessed are the few drops of vinegar to clean the mica of the stove.

A TANTALUS FEAST.



But, he replied: "I will, my lord, I'll gladly out my fill," And to the empty beard sat down as if with bearty will.

He smacked his line,

Thanks, my good ford, this barley broth is fine, And with the moose I like this mance, of raising souled in wine."

Pretending that he are and drank, the beggar said: "I am So fond of these pistacide nuts, they go so well with lamb."

At length worn out with such pretense, he broke the tyrant's head;

And then applicated. "The wine has

And then apologized. "The made me drunk," he said. "The wine has

The Barmecide rose up, and smiled, then ordered food and wine. "Well done," said he, "I love a jest; now shalt thou truly dine!"

Brose and Stirabout. The "Brose" of Robert Burns is the common way in Scotland of preparing the national staff of life. The oatmeal is merely stirred into boiling water without salt. This same dish is very popular in Ireland where it is called stirabout. There, however, the foundation of the dish is white corameal. face "like a bowl of stirabout."

Another much-used dish in Scotland until boiling. Add an egg, beaten is that known among the poorer light and let cook without boiling un- classes as "bannocks." These are from the oatmeal called "ground" because it is ground between rollers in their primitive way instead contains more of the flour. To make bannocks, take four cups of the catmeal, add sufficient water to make a batter and a very little salt. Roll out into any shape desired, and bake in a moderate oven.

A Pie Chimney.

Every cook has bad the unpleasant experience of having the juice run out of the pie during baking. She smells the good things wasting in the oven-which, by the way, she must later clean of the burnt particles. A simple method of obviating this is to make a tiny opening in the upper crust and insert a small roll of paper vertically. This allows the steam to escape as from a chimney, and the juice will remain in the pie.

PROOF OF THE PUDDING.



NE day in despair, a young housewife exclain know what to do: never can please John with any dessert-" But this re lpe ban ished the hoodoo

cup boll'ng water, (Then Mary got terribly flustered, For that stuff when melted, has no taste at ait, And she had forgotten

So she hastened to beat up a half yolk of egg. With less than a half cup of milk, Two drops of vanilla, some sugar and

It boiled-till 'twas smoother than silk.

John ate it in silence, till Mary exclaimed: "Do you like it? Don't sit there so

wooden;"
Then her husband apologized: "Dear, don't you know That the eatin' is proof of the puddin'?"

The Game Season.

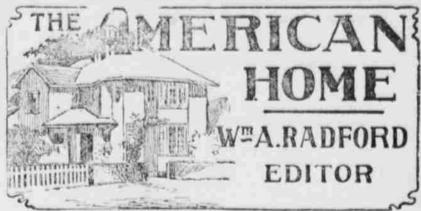
For the average American house hold the game season holds little store, but to those who are fortunate enough to have it, we give the follow ing hints:

When game first makes its appearance it is best roasted plain, with a simple bread sauce and gravy. Nut sauce, too, is good, and jelly and mushrooms are an excellent addition to any same dish. Later on, when the birds are older, they are best served en ca-serole, or in ples, puddings or

blost important is the proper hanging of game; cold, fresh air is best, but damp weather works havoc at once The birds should be hung in touch each other. They should neither be plucked nor drawn before required for cooking; to tell the age, held it out straight by the lower mandible of the beak; it should bend or break in the middle; otherwise it is old.

Rusty Needles-Which have been left in Monday's wash are often the undoing of the washerwoman. Protect her, in the first place, by carefully removing all pins and needles from the clothes. But if an accident happens hold the wound over the fumes of a burning cloth for 16 minutes.

Oline Barton Otrotous.



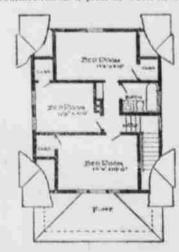
A numbrel or curb roof house is hown in this design. There is econmy in building a roof like this beause of the extra space in the seced s'ory that may be utilized for It is common to make Sedreoms. be break in the roof on a level with the ceiling of the upper rooms, and the lower pitch of the roof is steep enough so the lath and plaster may be put directly on the rafters, and he wall sence to treated is so nearly perpendicular that you bardly notice he bend in the two sides of the COOLIDS.

In preparing these rooms the side wall paper extends to the ceiling just the same as though the walls were built remendicular in the usual way. and the side wall paper usually is a little darker than the celling, which makes a contrast, and this contrast is decremed by a border that is darker than either the upper or lower wall

Years ago such roofs looked very odd and people had to learn to like them, but it seems to be a fact that utility usually grows in favor. It has been the case, at any rate, with carnbrel roofs until they have been adopt--- some of the best houses in different parts of the country.

Another advantage in a roof of this bied is that you can get considerable the kitchen, and the entrance to the width without using long rafters, and cellar way also connects the front

Mr. William A. Redford will answer presented by the convenience of a count of his wide expenses. On a count of his wide expenses as Editor, Ambor and Manufacture, he has without daubt, the hishest othermy on all these subjects. Address it imprires to William A. Radford, No. 14 Firth Ave., Chicago, III., and only inscise two-cent stamp for reply. peculiarities in a plan to work in such



Second Floor Plan

valuable little belps towards good housekeeping. This is one reason why I recommend everybody to make a study of house plans before starting to build.

The arrangement to go down cellar in this house is especially good because you can get down either from the front part of the house or from



the roof is extra strong because it | part of the house with the kitchen; surports and braces itself from the

different angles. On windy days you have often felt a wooden house tremble; that is generally the fault of the roof. A roof should not be a burden to a house. The roof should be so constructed that it helps to brace the house from every direction. In building a house the foundation is the first and most important consideration, but the roof is a very close second. You can't have a good house very long without a good roof over it.

I never recommend sacrificing good looks for utility; it is not necessary. With proper construction you may

First Floor Plan

just as well have both. If you have any serious objections to a gambrel roof, by all means select something else. There are roofs enough to please everybody, but before discarding a roof of this kind look into the roof problem thoroughly and find out whether your prejudice is well found ed or not. Study the gable proposition. Every architect and builder has wrestled with the problem of how to make the end of a gable attractive, The higher you push it up the more conspicuous it is and the more diffi-

manner. The size and shape of this house upstairs, and the rooms are all good order, rectitude and prudence.

still it is shut off by two doors, a provision that seems necessary to shut out kitchen noises and the odors of cooking.

English and Canadian bouses, the more pretentions ones, almost invariably have a direct connection between the front door and the back part of the house without going through the living rooms. This plan has not prevailed to the same extent in the United States, but there are a good many recople who like to have the front hall and the kitchen connected. Every woman is born with a natural desire to keep a servant, and every woman expects to do so some time in the future, and they expect her to answer the door bell. The fact that 99 per cent, of them never reach the height of their ambition does not appear to lessen feminine sentiment inthis respect. However, a passageway of this kind probably is just as convenient and just as desirable for the indy herself as for any help that she may employ.

There is a splendid corner in the front hall for a hat rack and umbrellastand, an old-fushioned article of furulture that is just about as popular as ever, notwithstanding the efforts that have been frequently made by fashion mongers to do away with it.

The living room, 12 by 16 feet, with a threplace in one corner, is, of course, the main room in the house and this. is where a good housekeeper will exert special efforts to make the room comfortable and attractive. It is large enough to offer splendid opportunities.

This plan of laying out the lower part of a house has many things to recommend it. It gives the best side of the house to the living room and dining room. They are both corner rooms with good windows and unobstructed light, while the smaller kitchen and front hall leave room on the other side at the rear for a splendid pantry and a good vestibule.

Significance of Buttons,

Girls have gone in for many Chinese fushions, such as the mandarin jacket, the kimona sleeve, the chrysanthemum embroidery, but the wearing cult to dress it up in a presentable of five buttons on the coat or jacket is a new idea, unknown to many. The Chinese wear these five buttons to reworks nicely into six rooms: three mind them of the five moral virtues rooms with a good hall down stairs which were recommended by Confuand three bedrooms with a bathroom cius. These are: Humanity, justice,